Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California

CONTRACT NOTIFICATION

****MANDATORY****

CONTRACT NUMBER:	1-08-89-124
DESCRIPTION:	Frozen Turkey
CONTRACTOR(S):	Cal-Pacific Food Sales Inc.
CONTRACT TERM:	January 1, 2008 thru June 30, 2008
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 dave.henning@dgs.ca.gov

_____original signed_____
Adrian Farley, Deputy Director

Effective Date: **January 1, 2008**

Contract (Mandatory) 1-08-89-124
Contract Notification and User Guide

1. SCOPE

The State's contract with Cal-Pacific Food Sales Inc. to provide Frozen Turkey at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-124. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Frozen Turkey to the State.

The contract term is for six (6) months, and the State has the unilateral right to exercise options to extend the contract for six (6) additional months or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets
All contract items are mandatory, there will be no exceptions.

3. CONTRACT USAGE/RULES

A. The use of this contract is mandatory for all State agencies participating in this contract.

B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.

C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at http://www.pd.dgs.ca.gov/deleg/pamanual.htm or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.

D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:

- State Department Name
- Contact name
- Telephone number
- Mailing address
- Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on "DGS Price Book" at: http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm for current fees.)

5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:	Dave Henning
Address:	DGS/Procurement Division 707 Third Street, 2nd Floor, MS 201 West Sacramento, CA 95605
Telephone:	(916) 375-4544
Facsimile:	(916) 375-4439
E-Mail:	dave.henning@dgs.ca.gov

Contract Administrator:	Robert H. Ide
Address:	P.O. Box 13470 Palm Desert, CA 92255
Telephone:	760-772-3290
Facsimile:	760-772-3259
E-Mail:	ride@dc.rr.com

6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

7. PURCHASE EXECUTION

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: http://www.dgs.ca.gov/osp (select Standard Forms).

B. All State agencies will submit executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

8. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information
The ordering information for each contractor is listed in #5, Contract Administrator section above.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

9. ORDER LIMITS

The minimum order shall be **210 LBS** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

11. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

13. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:

A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.

B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.

C. Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.

D. Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

The frozen products in the load shall be completely segregated by effective measures which will prevent damage to the other products in the load by installing effective insulating barrier(s) at the time of loading.

14. FROZEN PROCESS FOOD PRODUCTS:

A. All frozen processed food products procured which contain meat, poultry, or significant proportion of eggs, will be processed or prepared in plants operated under the supervision of the USDA (U.S. Department of Agriculture). The product will be inspected and approved in accordance with the regulations of the USDA governing meat, poultry, or egg inspection. A label or seal, affixed to the container, indicating compliance with these regulations will be accepted as evidence of compliance. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

B. All frozen food products procured which contain fish or fish products will be processed or prepared in plants under the supervision of the USDC (U.S. Department of Commerce). The products listed in USDC publication titled, "Approved List of Sanitarily Inspected Fish Establishments" are processed in plant under Federal Inspection of the National Marine Fisheries Service, National Oceanic and Atmospheric Administration, USDC. The inspected products packed under various labels bearing the specifications, packed under various labels bearing the brand names are produced in accordance with current US Grade Standards or official product specifications, packed under optimum hygienic conditions, and must meet Federal, State and city sanitation and health regulations. Such brand label or USDC seal, affixed to a container, indicating compliance with USDC regulations will be accepted as evidence of compliance. In lieu thereof, the shipment may be lot inspected by the USDC and containers stamped to indicate

acceptance or a Certification of Inspection issued to accompany the shipment. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

C. Producers of frozen bakery product which are shipped in interstate commerce are required to comply with the Federal Food, Drug and Cosmetic Act. Therefore, it must be verified that the product, in fact was shipped interstate or that the producer ships products to other purchasers interstate. In additions, the product must bear a label complying with the Act which requires that all ingredients be listed according to the order of their predominance.

15. CONTRACTOR REPORTING REQUIREMENTS

The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5th day of the month report is due. The report must be done in an Excel spreadsheet, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

Invoice copies or list of purchase orders will not fulfill this requirement.

16. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

17. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange

County, San Bernardino-Metropolitan area, and the San Diego-Metroplitan area. Off peak hours are 10:00 am to 4:00 pm.

18. SHIPPED ORDERS

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf.

19. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

20. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

21. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

22. SPECIFICATIONS

The offered products must be in accordance with the attached bid specifications:

8905-07BS-007 dated 10/9/2007 All Line Items

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

23. PRESERVATION, PACKAGING, AND PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

24. PAYMENT

Payment terms for this contract are as follows:

Contractor	Terms
Cal-Pacific Food Sales Inc.	Net; 30 Days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than thirty (30) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

25. PRICES

Prices will be **firm fixed** for the duration of the contract.

26. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

27. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

28. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract, will zero quantities with respect to the dollar value plus 40% mentioned above. The Contractor shall refuse to accept any orders after a date set for termination, and the state may declaim liability for any purchases made after such date.

The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract will be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

29. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

30. EXTRAORDINARY EXTENSION OPTION

In the event of an extraordinary circumstance, the State may extend the contract for up to an additional year beyond the stated term and any noted extensions. Extensions during this period may occur in increments until the establishment of a new contract (not to exceed one (1) year). Exercise of this option may occur in the event that a replacement contract cannot be established due to the protest of an Intent to Award, or loss of key procurement staff, or extraordinary circumstance that would otherwise cause an unanticipated disruption in the contracting process.

If necessary, prices may be increased during an extraordinary extension option period, to the extent that the price determined to be "fair and reasonable". Any requests for price increase(s) shall include substantiated information to support the proposed increase (e.g., manufacturers' price list, significant changed in published market indicators for the industry, certified raw material cost data, and any other substantiating information as requested by the State). In no event will price increases be accepted with retroactive effective dates.

In the event of a price increase, any purchase orders accepted by the Contractor before the issuance date of the increase must remain unchanged for up to thirty (30) days after the issuance of the increase. If a purchase order is submitted and accepted for a three (3) month order, the first thirty (30) days will be at the current contract price and the remaining days will be at the modified price of the contract.

31. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Cal-Pacific Food Sales Inc.	(on file, contact contract

	administrator)

32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currenly valid at the following website: http://www.pd.dgs.ca.gov/smbus/default.htm.

Contractor Name	OSDS Certification #
Cal-Pacific Food Sales Inc.	2663

33. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

34. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

35. ATTACHMENTS

- Contract Pricing
- State Specifications
  8905-07BS-007 dated 10/9/2007 All Line Items
- Nutritional Facts

Contract (Mandatory) 1-08-89-124
Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	LB	8905-905-0114-6	**Turkey, Young Tom**	**$1.15**
			(Whole Body, Cry-o-Wrapped, Eviscerated, Frozen Giblets (24-26lbs)	
			Manufacturer: Foster Farms	
			Brand Offered: Valcrest Brand Foster	
			Product Code: 2558	
			Packaging: 2-Pack 24/26 #	
(2)	LB	8905-905-0023-3	**Turkey, Rolled Roast**	**$2.13**
			(Entrée, Boneless, Self-Basting 8-12 lb., Raw, Unseasoned)	
			Manufacturer: Butterball L.L.C.	
			Brand Offered: Armour	
			Product Code: 00975	
			Packaging: 4 per Case	
(3)	LB	8905-905-0139-0	**Turkey, Rolled Roast**	**$ 2.01**
			(Entrée, Boneless, Self-Basting 8-12 lb., Raw, Seasoned)	
			Manufacturer: Butterball L.L.C.	
			Brand Offered: Armour	
			Product Code: 00974	
			Packaging: 4 per Case	
(4)	LB	8905-905-0097-0	**Turkey Roll, Precooked**	**$1.49**
			(9-12 lbs.)	
			Manufacturer: Zacky Foods	
			Brand Offered: Zacky Farms	
			Product Code: 88091	
			Packaging: 2 Pack 9/12 lb	

Item	Unit	Commodity #	Description	Price
(5)	LB	8905-905-0112-2	**Turkey Breast**	**$ 1.92**
			(Boneless, Saran Wrapped, Vacuum Cases, 9-11 lbs.)	
		Manufacturer:	Zacky Foods	
		Brand Offered:	Zacky Farms	
		Product Code:	85321	
		Packaging:	2 Pack 9/11 lbs.	
(6)	LB	8905-905-0098-1	**Turkey, Diced Precooked**	**$ 1.90**
			(50-50 Light & Dark, 20 lb./Bag)	
		Manufacturer:	Perdue Foods	
		Brand Offered:	Perdue	
		Product Code:	650209	
		Packaging:	4/5 lb. 20 lb/case	
(7)	LB	8905-905-0037-3	**Turkey Breast**	**$ 1.79**
			(Pre-cooked, 4-8 lbs., Tavern Style, Boneless, Skinless, Saran Wrapped)	
		Manufacturer:	Zacky Foods	
		Brand Offered:	Zacky Farms	
		Product Code:	87031	
		Packaging:	2-Pack 5/7 lb.	
(8)	LB	8905-905-0111-0	**Turkey, Raw**	**$ .79**
			(Fine Ground Dark Meat)	
		Manufacturer:	Zacky Foods	
		Brand Offered:	Zacky Farms	
		Product Code:	63131	
		Packaging:	2/10 lb., 20lbs./case	

Item	Unit	Commodity #	Description	Price
(9)	LB	8905-905-0136-5	**Turkey Breast**	**$ 2.99**
			(No Salt, Pre-cooked, Boneless, Skinless, 6-10 lbs.)	
		Manufacturer:	Zacky Foods	
		Brand Offered:	Zacky Farms	
		Product Code:	86111	
		Packaging:	4 Pack 5/7 lbs.	
(10)	LB	8905-905-0110-9	**Turkey Thigh, Raw**	**$ 1.20**
			(Boneless, Whole)	
		Manufacturer:	Foster Farms	
		Brand Offered:	Foster	
		Product Code:	95524	
		Packaging:	40 lbs./Case	

1.0 SCOPE

This bid specification identifies requirements for turkey and turkey products suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.

2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

2.4 The product shall be prepared in an establishment operating under inspection by the Food Safety & Inspection Service, U.S. Department of Agriculture & shall be inspected, passed & marked in accordance with the Poultry Products Inspection Regulations and applicable PY announcements.

2.5 All materials & ingredients shall be free from foreign materials, foreign odor and foreign color.

2.6 Pre-cooked products shall be cooked in the manner specified or in accordance with good commercial practice. If not specified, it shall be cooked to an internal temperature of 165^{o}F in the thickest part of the product.

2.7 All products covered by this specification shall be fresh frozen or pre-cooked frozen as specified. After being frozen and until time of delivery, products shall be held at a uniform temperature not to exceed 0^{o}F.

2.8 All products shall be in excellent condition at time of delivery and temperature of the delivered products shall not exceed + 5^{o}F.

3.0 PRODUCT DESCRIPTION

3.1 **Types & classes**
The product shall include the following types:

Type	I	Ready-To-Cook, Frozen
Type	II	Pre-Cooked, Frozen
Class	I	Whole Body Turkey
Class	II	Parts, Turkey
Class	III	Products, Turkey

3.2 **Type I: Ready-To-Cook, Fresh Frozen**

3.2.1 **Class I - Whole Body:**

Whole body turkeys with giblets shall be prepared from the carcasses of young tom bird meeting USDA Grade A Standards (U.S. Department of Agriculture Regulations Governing the Grading & Inspection of Poultry & Edible Products

Thereof & United States Classes, Standards & Grades With Respect Thereto (Part 70)).

Weight ranges shall be 20 - 22-lb, 22 - 24-lb & 24 - 26-lb as specified on order.

Self-basting and/or butter basted, etc., processes are not acceptable.

3.2.2 **Class II - Turkey Parts**

All turkey parts, except necks, shall conform to USDA Grade A Standards and be obtained from young birds. Necks may be obtained from young or mature birds. Parts shall be as follows:

Breasts

Breast with Ribs: Weight range shall be 6 - 8-lb, or as specified on the IFB.

Drumsticks

Bone-in. Weight range shall be 10 -14-oz.

Thigh

Whole, boneless & skinless shall weigh a minimum of 1-lb each.

Wings

Shall be uniform in size. Weight range shall be average of the wings in each order ± 2-oz.

Necks

May be of random weights and shall be in good condition.

3.2.3 **Class III - Turkey Products**

Turkey Rolled Roast (Entree)

Turkey roast shall be fabricated from breast & thigh meat. Each roast shall contain a minimum of 50% breast meat by weight & shall contain no gristle, bone chips, binders or extenders. The roast shall meet USDA Grade A requirements. Each turkey roast shall be securely encased in foil, moisture proof casing, or roast in bag casing. If roast in bag, product must be so marked. Cooking instructions for all styles of roast must be either printed on the roast or enclosed in the master case. When the roast is sliced warm after cooking, each slice should remain substantially intact. Weight range shall be 8 - 12-lb. The product may be seasoned or unseasoned as specified in the IFB.

Chunk Turkey

Product shall be prepared from young turkeys. Free from bones, skin, blood clots, bruises, & discolored meat in any dimension, shall be excluded from the product. The deboned turkey meat shall contain natural proportions of white & dark meat (at least 50% white). No emulsified or comminuted meat is permitted in this product. The pulled turkey meat shall be mechanically processed with chunk settings at 1" x 1" x 1". Irregular pieces & fines shall not exceed 5% when passed through the U.S. standard ¼" sieve. Product shall be individually quick frozen (IQF). Meat shall be packaged in moisture proof bags weighing 5 - 10-lb each. The pulled chunk turkey meat shall pass through an approved metal detector. The metal detector testing shall be conducted in accordance with the established test procedures of the Poultry Division.

Ground Turkey

Product shall be processed in accordance with current PY announcement. Fat content shall not exceed 15%. Binders or extenders are not permitted. The product shall be packaged in a moisture proof casing. The weight of the product shall be 8 - 10-lb.

3.3 **Type II: Pre-Cooked, Frozen**

3.3.1 **Class II - Turkey Parts**

Breasts
Boneless, 5 - 7 piece breast, natural shape, skinless and shall be oven roasted. Weight range shall be 9 - 11-lb. or as specified in the IFB. The product shall be from young birds.

Breasts
The product shall be boneless, skinless multi-piece breast meat formed into a petite or loaf shape, 4 - 8-lb. and be oven roasted.

3.3.2 **Class III - Turkey Products**

Turkey Roll, Molded, Boneless
The roll shall contain 100% white meat. Binders or extenders shall not exceed 3 %. The product shall be thoroughly mixed with spices & be uniformly distributed in the roll. The meat, ingredients & emulsified products shall be pumped into an acceptable, commercial heat-shrinkable plastic film bag or casing to yield a cook roll between 4½" - 5" in diameter weighting approximately 10-lb. The bag or casing shall be sealed with a metal clip or other suitable sealing device. After cooking, the casing must be tight fitting & not sag or wrinkle.

Diced Turkey
Product shall be prepared from young turkeys. Free from bones, skin, blood clots, bruises & discolored meat in any dimension, shall be excluded from the product. The deboned turkey meat shall contain natural proportions of white & dark meat (at least 50% white). No emulsified or comminuted meat is permitted in this product. The pulled turkey meat shall be mechanically processed with dice settings at ½" x ½" x ½". Irregular pieces & fines shall not exceed 5% when passed through a U.S, standard ¼" sieve. Product shall be individually quick frozen (IQF). Meat shall be packaged in moisture proof bags weighing 5 - 10-lb each. The pulled dice turkey meat shall pass through an approved metal detector. The metal detector testing shall be conducted in accordance with the established test procedures of the Poultry Division.

4.0 PACKAGING & MARKING

4.1 **General**
All products shall be packed in good commercial fiberboard shipping containers that are acceptable by common or other carriers for safe transportation to point of delivery. The containers shall be of a size to accommodate the products without slack filling or bulging. Staples and/or steel or wire straps shall not be used for closure of the containers.

4.2 **Marking**
All cartons will be marked with the description and net weight of contents.

4.3 **Quantity per Container & Method of Pack**
4.3.1 Whole body turkey shall be individually wrapped in a non-porous, form-fitting, shrinkable plastic bag or equivalent and packed not more than 2 per shipping carton.

4.3.2 Turkey breast shall be individually wrapped in a non-porous, form-fitting, shrinkable plastic bag or equivalent and packed 20 - 50-lb per shipping carton.

4.3.3 Drumsticks, thighs & wings shall be bulk packed in a plastic bag or liner & packed 20 - 50-lb per shipping carton.

4.3.4 Turkey necks shall be bulk packed, plastic bag or liner and packed 20 - 50-lb per shipping carton.

4.3.5 Turkey rolls and roasts shall be individually wrapped. Shipping carton shall not exceed 50-lb.

4.3.6 Chunk & diced styles of turkey shall be packed approximately 30 - 50-lb per shipping carton, in a freezer type cardboard shipping carton.

4.3.7 Ground turkey shall be contained in a moisture-proof casing weighing 8 - 10-lb. Shipping carton shall not exceed 50-lb.

5.0 QUALIFIED PRODUCTS LIST (QPL)

5.1 Only those brands listed & identified below will be acceptable for State of California purchases. The products furnished to specification shall be identical in all respects to those products originally submitted and evaluated for acceptance. Manufacturers are required to notify the Procurement Division of any changes in product identification from that initially evaluated and accepted.

5.2 Other brands will be considered for inclusion on the QPL for future bids. A request for evaluation must be submitted, in writing, to:

DGS/Procurement Division
707 3rd Street, 2nd Floor
West Sacramento, CA 95605
Attention: Food Acquisitions Unit

Include technical product information with your request for evaluation, but do not send samples at that time.

5.3 **Turkey Young Tom Whole Body (20-22-lb.)**

Armour	52620
Foster Farms	2551

5.4 **Turkey Young Tom Whole Body (22-24-lb.)**

Armour	52622
Foster Farms	2552

5.5 **Turkey Young Tom Whole Body (24-26-lb.)**

Armour	52624
Foster Farms	2558

5.6 **Turkey Rolled Roast Entree Natural Proportion White to Dark Boneless Unseasoned**

Oak Valley	78210
Armour	00975
Foster Farms	96510

5.7 **Turkey Rolled Roast Entree Natural Proportion White to Dark Self-Basting**

Armour	00974
Foster Farms	96509

	Jerome	10028

5.8 **Turkey Roll Precooked**

Armour	01030
Foster Farms	6927
Zacky	88091

5.9 **Turkey Chunk Style 50/50 Light/Dark Meat Ready to Cook**

Cal Golden 5051 - Dark 5050 – White

5.10 **Turkey Diced Precoooked 50/50 Light/Dark Meat**

ASE	49302
Jerome	10209
Perdue	65029
West Liberty	S639

5.11 **Turkey Raw Fine Ground Dark Meat**

ASE	50202
Jerome	31402
Zacky	63131

5.12 **Turkey Breast Natural Proportion Boneless Precooked, Skinless**

Foster Farms	6069
Zacky	85321
Norbest	60218

5.13 **Turkey Breast Tavern Style Natural Proportion, Skinless**

Zacky	87031
West Liberty	690310

5.14 **Turkey Breast Natural Proportion No Salt Boneless Precooked, Skinless**

Oak Valley	95127
Zacky	86111
Foster Farms	6713

5.15 **Turkey Thigh Raw Boneless Whole Frozen**

Foster Farms	95524 or 95504
Oak Valley	1721
Jerome	929
Armour	01414
West Liberty	59599

Zacky

QUALITY ASSURANCE
FINISHED PRODUCT SPECIFICATION

PRODUCT CODE:	T9174	PRODUCT NAME:	Californian Young Turkey
PACKAGE UPC:	N/A	BOX END LABEL:	59174
TOE TAG:	16	NO PRICE TOE TAG:	18
PRODUCT SPECIFICS:	Frozen Whole Body Tom w/ gibs	RAW MATERIAL CODE:	N/A
PIECES PER PACKAGE:	1	SPECIAL REQUIREMENTS:	A Grade
AVG. PACKAGE WEIGHT:	24-26#	PACKAGES PER CASE:	2
DAYS GUARANTEED:	Frozen	AVG. CASE WEIGHT:	50#
DATE CODE:	3=KILL CODE ON PACKAGE AND BOX END	DATE CODE FORMAT:	Closed Code

LABEL DECLARATION

Giblets included

NUTRITION FACTS:

Serving Size: 112 g
Servings per Container: Varied

amount per serving
Calories: 180 Calories from Fat: 80

Total Fat:	9 g	14%
Saturated Fat:	2.5 g	13%
Cholesterol:	75 mg	25%
Sodium:	75 mg	3%
Total Carbohydrate:	0 g	0%
Protein:	23 g	

Vitamin A:	0%	Vitamin C:	0%
Calcium:	2%	Iron:	8%

INGREDIENTS STATEMENT
Product Contains 0 gr Trans Fat. Nutritional information does not include neck and giblets

TRANS FATS
0

finished_pkg

pallet_stack_config

Product: RTC Turkey Combo Roast (Unseasoned)
Product Code(s): Fresh: **Frozen:** 70092

I. SALES/GENERAL INFORMATION:

A. **Manufacturer:** 22655 Butterball, LLC
B. **Mfr. Product:** 00975 Armour / 70092 RTC Turkey Combo Roast (Unseasoned)
C. **UPC:**
D. **Serving Size:**
E. **Category Number:**
F. **Shelf life:** **Fresh:** N/A
Frozen: 12 months
G. **Storage Temperature:** **Fresh:** N\A
Frozen: 10 Degrees F or less
H. **General Description:**
I. **CN Labeling:**
J. **Kosher:** N
K. **USDA Number:**
L. **Nutritional Information:**

Serving Size: 112.00 g
Calories: 150.00
Calories from fat: 50.00
Total fat: 5g
Saturated fat: 2g
Unsaturated fat: g
Trans Fat: 0.00g
Carbohydrates: 0.00 g
Sugars: g
Cholesterol: 75.00mg
Total Dietary Fiber: g

Protein: 25.00 g
Sodium: 90.00 mg
Potassium: 170 mg
Vitamin A: IU
Vitamin C: mg

Niacin: mg
Thiamin: mg
Riboflavin:
Iron: 8%

Phosphorus: mg
Calcium:
Zinc: mg

M. **List of Ingredients:** Turkey Breast, Turkey Thighs
N. **Master Pack:**
O. **Unit:**
1. **Quantity/Case:** 4
2. **Size:** 8 to 10 lbs.
3. **Unit of Measure:** lb.

P. **Case Weight:**
1. **Gross:** lb.
2. **Net:** 32 to 40 lbs.
3. **Catch:** No

Q. **Case Dimensions (Outer):**
1. **Length:** 23 3/8"
2. **Width:** 13 3/8"
3. **Height:** 6 5/8"
4. **Cube:** 1.1986 cu. ft

R. **Pallet:**
1. **Tie:** 8
2. **High:** 5
3. **Extra:**
4. **Quantity:** 40

S. **Other Information:** For more information contact: Carolina Turkeys
PO Box 589
Mt. Olive, NC 28365
Phone: 1-800-523-4559; Fax: (919) 658-5865

T. **Third Line Description:** The mouth-watering aroma of whole bird taste is prevalent in this Raw Roast. Each boneless breast and thigh combination is skin-on, netted and ready to cook. These all natural turkey roasts have no added moisture and are the top choice for carving stations and picture-perfect presentations.

FROZEN TURKEY BID # SG568
LINE ITEM # 2 UN-SEASONED ROAST
CODE 00975

Product: RTC Turkey Combo Roast (15% Seasoned)
Product Code(s): Fresh: **Frozen:** 70090

I. SALES/GENERAL INFORMATION:

A. **Manufacturer:** 22655 Butterball, LLC
B. **Mfr. Product:** 00974 Armour / 70090 RTC Turkey Combo Roast (15% Seasoned)
C. **UPC:** -22655-70090
D. **Serving Size:** 4 oz (average)
E. **Category Number:**
F. **Shelf life:** **Fresh:** N/A
Frozen: 12 months
G. **Storage Temperature:** **Fresh:** N\A
Frozen: 10 Degrees F or less
H. **General Description:** Turkey breast with skin & thigh combo roast seasoned with up to 15% solution.
I. **CN Labeling:** N
J. **Kosher:** N
K. **USDA Number:** P-7345
L. **Nutritional Information:**

Serving Size:	112.00 g (4 oz.)				
Calories:	130	**Protein:**	22.00 g	**Phosphorus:**	mg
Calories from fat:	40	**Sodium:**	670.00 mg	**Calcium:**	mg
Total fat:	4.5 g	**Potassium:**	mg	**Zinc:**	mg
Saturated fat:	1.5 g	**Vitamin A:**	IU		
Unsaturated fat:	g	**Vitamin C:**	mg		
Trans fat:	0.0 g				
Carbohydrates:	1.0 g	**Niacin:**	mg		
Sugars:	g	**Thiamin:**	mg		
Cholesterol:	65.0 mg	**Riboflavin:**	mg		
Total Dietary Fiber:	g	**Iron:**	8%		

M. **List of Ingredients:** Turkey Breast with skin, Turkey Breast, Turkey Thigh, Injected with up to 15% of a Solution of Water, Salt, Sugar, Sodium Phosphate
N. **Master Pack:**
O. **Unit:**
1. **Quantity/Case:** 2
2. **Size:** 8 - 12 lbs.
3. **Unit of Measure:** lb.
P. **Case Weight:**
1. **Gross:** lb.
2. **Net:**
3. **Catch:** 16 – 24 lbs.
Q. **Case Dimensions (Outer):**
1. **Length:** 14.8125"
2. **Width:** 12.1250"
3. **Height:** 7.1250"
4. **Cube:** 0.7405 cu. ft
R. **Pallet:**
1. **Tie:** 8
2. **High:** 9
3. **Extra:**
4. **Quantity:** 72
S. **Other Information:** For more information contact:

Butterball, LLC
PO Box 589
Mt. Olive, NC 28365
Phone: 1-800-523-4559; Fax: (919) 658-5865

FROZEN TURKEY BID # 56568
LINE ITEM #3 SEASONED ROAST
CODE 00974

88091: Fully Cooked White Turkey Roll

INGREDIENTS: WHTIE TURKEY, TURKEY BROTH, SALT, MODIFIED FOOD STARCH, DEXTROSE, POTASSUM LACTATE, SODIUM PHOSPHATE, FLAVORINGS AND SPICES, SODIUM DIACETATE.

Nutrition Facts

Serv. Size 2 oz (56g)
Servings varied

Amount Per Serving	
Calories 80	Fat Cal. 40
	% DV*
Total Fat 4.5g	7%
Sat Fat 1g	6%
Trans Fat 0g	
Cholest. 30mg	9%
Sodium 610mg	25%
Total Carb. 1g	0%
Fiber 0g	0%
Sugars 1g	
Protein 8g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 2%

Zacky Farms

900 W. Belgravia
P.O. Box 12556
Fresno, CA 93778

PRODUCT SPECIFICATION

ITEM CODE: 85321

PRODUCT DESCRIPTION: Frozen Tky Breast

INGREDIENTS: Turkey Breast, Turkey Broth, Salt, Dextrose, Food Starch, Modified Food Starch, Carrageenan, Sodium Phosphate

SHELF LIFE: Minimum 30 Days on Delivery

PACK: Average piece weight of 8-10 lb.
2 - pieces per case / 20 lb. case

CASE DIMENSIONS: Length: 16 " Width: 11 " Height: 6 "

CASE CUBE: .61

PALLET INFORMATION:
90 cases per pallet
9 cases per layer / 10 layers

Nutrition Facts

Serv. Size 2 oz (56g)
Servings varied

Amount Per Serving	
Calories 50	Fat Cal. 10
	% DV*
Total Fat 1g	2%
Sat Fat 0g	0%
Trans Fat 0g	
Cholest. 15mg	5%
Sodium 550mg	23%
Total Carb. 2g	1%
Fiber 0g	0%
Sugars 0g	
Protein 8g	

FROZEN TURKEY BID
56568

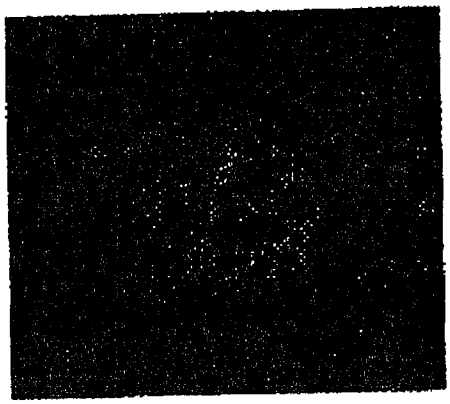
LINE ITEM #5 ON BID

View In PDF format

Perdue Foodservice
1.888.PERDUE2

Diced White/Dark (60/40) Turkey, 3/8", 4/5. LB. Bags (65028)

Oven prepared turkey roll combo, 60/40 white/dark, 3/8" diced, packed 5 lbs. per bag. 4 bags are packed in a box for a net case weight of 20.00 lbs. Product is shipped frozen.



Nutritional Information

Serving Size: 2 oz. (56g.) Servings Per Case: 160		
Amount per Serving		
Calories: 90		Calories from Fat: 50
		% Daily Value*
Total Fat: 5 grams		9%
Saturated Fat: 2 grams		10%
Trans Fat: 0g		
Cholesterol: 30 mg		10%
Sodium: 460 mg		19%
Total Carbohydrate: 2 grams		1%
Dietary Fiber: 0 g		0%
Sugars: 0 grams		
Protein: 7 grams		
Vitamin A: 0%		Vitamin C: 0%
Calcium: 0%		Iron: 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

← TRANS FAT

Product Information

Product Code: BS028
Case Weight: 20.0 lbs.
Product Weight: 5.0 lb. bag
Bags Per Case: 4
Package Type: Poly Bag
Storage Type: Frozen
Case Weight: 20 lbs
Case Dimensions: 18.06 x 11.88 x 7.63
Case Cube: 0.93
Pallet Tie: 8 x 8
Cases per Pallet: 72

Ingredients

WHITE TURKEY WITH SKIN, MECHANICALLY SEPARATED TURKEY, WATER, MODIFIED FOOD STARCH, SALT, DEXTROSE, SODIUM PHOSPHATES. ALLERGENS: None.

You can tell the PERDUE *difference.*

12/4/2007

87031: Petite Turkey Breast

INGREDIENTS: TUKREY BREAST, TURKEY BROTH, MODIFIED FOOD STARCH, SALT, CONTAINS 2% OR LESS OF: POTASSIUM LACTATE, CARRAGEENAN, SUGAR, SODIUM PHOSPHATE, SODIUM DIACETATE, NATURAL FLAVORINGS.

Nutrition Facts

Serv. Size 2 oz (56g)
Servings varied

Amount Per Serving	
Calories 50	Fat Cal. 15
	% DV*
Total Fat 2g	3%
Sat Fat 0g	0%
Trans Fat 0g	
Cholest. 10mg	3%
Sodium 560mg	23%
Total Carb. 3g	1%
Fiber 0g	0%
Sugars 0g	
Protein 6g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 2%

63131
Mechanically Separated Turkey 10# Chub

NUTRITION FACTS:

Serving Size:	112g/4 oz
Servings per Container:	varied

amount per serving

Calories:	240	Calories from Fat:	150

Total Fat:	17g	26%
Saturated Fat:	4g	20%
Cholesterol:	135mg	45%
Sodium:	80mg	3%
Total Carbohydrate:	0 19g	%
Protein:		

Vitamin A:	4%	Vitamin C:	0%
Calcium:	10%	Iron:	6%

Nutrition Facts

Serv. Size 2 oz (56g)
Servings varied

Amount Per Serving	
Calories 50	Fat Cal. 10
	% DV*
Total Fat 1g	**2%**
Sat Fat 0g	**0%**
Trans Fat 0g	
Cholest. 15mg	**5%**
Sodium 550mg	**23%**
Total Carb. 2g	**1%**
Fiber 0g	**0%**
Sugars 0g	
Protein 8g	

Vitamin A 0%	•	Vitamin C 0%
Calcium 0%	•	Iron 2%

86111: No Salt Added Half Breast

INGREDIENTS: TURKEY BREAST, WATER.

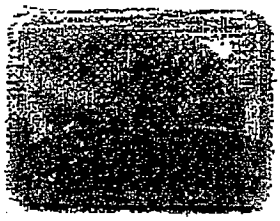
Nutrition Facts

Serving Size 2 oz (56g)
Servings Per Container Varied

Amount Per Serving	
Calories 60 Calories from Fat 10	
	% Daily Value*
Total Fat 1g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 30mg	**10%**
Sodium 40mg	**2%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 12g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 4%	

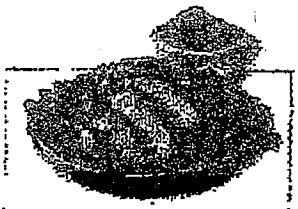
- Fresh Chicken
- Cooked Frozen Chicken & Turkey
- Individually Frozen Chicken
- Fresh Turkey
- Lunchmeats & Hot Dogs
- Corn Dogs
- Savory Servings
- Locate Our Products

Fresh Turkey Thighs



Our turkey thighs are locally grown to be 100% natural without hormones, steroids, salt, chemicals or artificial taste enhancers. They're tender, meaty and make mealtime easy and nutritious.

No added hormones or steroids. Guaranteed.



Recipe Search

Quick Cook
30 minutes or less

TRANS FAT

NUTRITION FACTS	
Serving Size: 4oz (112g)	
Servings Per Container: Varied	
Amount Per Serving	
Calories 180	
Calories from Fat 90	
	% Daily Value *
Total Fat 10g	16%
Saturated Fat	
Trans Fat	0
Cholesterol 40mg	13%
Sodium 80mg	3%
Total Carbs 0g	
Dietary Fiber	
Sugars 0g	
Protein 21g	NA
Vitamin A	
Calcium	
Vitamin C	
Iron 4%	

*Percent Daily Values are based on a 2,000 calorie a day diet.

GREAT RECIPES WITH THIS PRODUCT

- Tex Mex Turkey Chili
- Green Chile Turkey Stew

SERVING SUGGESTIONS

- BBQ on the grill with your favorite sauce!
- Great in soups, mixed with vegetables, and broiled!

SIMILAR PRODUCTS

- Fresh Turkey Wings
- Fresh Turkey Necks
- Turkey Tray Pack Drums